Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name			Telephone Number	Date of Inspection (mm/dd/yr)	PERMIT #
New Albany High School			812 542 8516	9/17/19	19-212

Establishment Address (number and street, city, state, zip code)
1020 Vincennes St.   New Albany, IN 47158

Owner	Purpose:	Follow-up	Release Date
NAFC Schools	(1. Routine)	NO	TODAY

Owner's Address	Purpose	Summary of Violations:
2801 Grantline Rd. New Albany, IN 47158	2. Follow-up	
Person in Charge	3. Complaint	
Leah Early (	4. Pre-Operational	C 1 NC 1 R 0
	5. Temporary	
Responsible Person's E-mail	6. HACCP	**Menu Type** (See back of page)
	7. Other (list)	
Certified Food Manager		1__ 2__ 3 X 4__ 5__
Leah Early (6/13/24)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
187	C		Measured cold holding condiments and salad bar at 46-53°F	Corrected
			- units are ice cooled, but unable to maintain temperatures	
			less than 41°F throughout all 3 lunches	
			- "Time as a temperature control" may be used, but plan	
			must first be approved by FCHD	
416	NC		Observed mice feces along prep and storage coving/corners	Today
			- feces should be swept and areas sanitized regularly	
			as it is evident that mice are ingesting poison	

Received by (name and title printed):		Inspected by (name and title printed):
Leah A. Early Manager		A.J. Ingram (EHS)
Received by (signature):		**Inspected by (signature):**
Leah A. Early Manager		aj
cc:	cc:	cc: